

## AMENDMENTS TO THE CLAIMS

**1. (Original)** A process for producing wheat dough which comprises adding soybean protein as a plastic mixture with a sugar in the form of liquid having been preliminarily prepared.

**2. (Original)** The process for producing wheat dough according to claim 1, wherein the amount of the soybean protein as soybean protein constituent in the plastic mixture of the soybean protein and the sugar in the form of liquid is 12 to 38% by weight in terms of anhydrous solid matter.

**3. (Currently Amended)** The process for producing wheat dough according to claim 1 ~~or 2~~, wherein a water activity value of the sugar in the form of liquid to be used for the plastic mixture is 0.95 or less.

**4. (Currently Amended)** The process for producing wheat dough according to ~~any one of claims 1 to 3~~ claim 1, wherein the amount of the soybean protein in the wheat dough as soybean protein constituent is 1 to 13% by weight in terms of anhydrous solid matter.

**5. (Currently Amended)** A process for producing a wheat product which comprises heating the wheat dough according to ~~any one of claims 1 to 4~~ claim 1.